99. FOODS AND BEVERAGES

4 436/11

CO2 miles
pressured

RECORDED

A.D. 1880, 19th NOVEMBER. Nº 4780.

Manufacture of Beer.

(This Invention received Provisional Protection only.)

PROVISIONAL SPECIFICATION left by Frank Wirth at the Office of the Commissioners of Patents on the 19th November 1880. A communication from Leonard Meller, of Ludwigshafen-on-the-Rhine, in the Empire of Germany.

FRANK WIRTH, of the Firm of Wirth and Company, Patent Solicitors, at Frankfort on the Main, in the Empire of Germany. "IMPROVEMENTS IN THE METHOD OF AND APPARATUS FOR THE MANUFACTURE OF BEER." [A communication from Leonard Meller, of Ludwigshafen-on-the-Rhine, in the Empire of Germany.]

10 The Invention communicated to me consists in an apparatus for and method of treating beer with an automatically controllable carbonic acid gas pressure, generated either by the mid or second fermentation stage of the beer or artificially.

The apparatus for producing the carbonic acid gas consists of a series of vessels provided with the necessary cocks and gauges with a pipe filled with water to produce the required pressure, and suitable connecting pipes or tubes communicating with taps fitting into the casks.

By this method the pressure will be equal in all the casks, for as they are all connected the excess of pressure will pass from one cask to the other, and no where will it be more than the column of water allows, the excess of pressure passing up

20 through the water and escaping out into the air.

The degree of pressure is regulated by the height of the column of water in the

hereinbefore described pipe.

The pipe which connects the casks with the carbonic acid gas apparatus and the water pipe is carried some inches above the water column, so that should the pressure cease from any cause the water cannot flow back through the piping.

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